

## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



WAR FOOD ADMINISTRATION  
Office of Marketing Services

Fort Worth 2, Texas  
May 3, 1945

WARTIME FOOD BULLETIN

511-513 U. S. Court House  
Phone 2-1365

Despite the ups and downs in food supplies and the heavy wartime demand for many commodities, the public interest requires that high living standards be maintained, that families eat three well balanced meals every day, and that still better nutrition and living shall be advanced whenever it is possible. World wide shortages of certain products will doubtless create difficulties in some quarters, but in the Dallas-Fort Worth area the markets are fairly well stocked with most vegetables and some fresh fruits. During the past thirty years the national per capita consumption of vegetables has been increasing and further increases are considered in order. Along with the flowers which bloom in the spring come many attractive vegetables and fruits with some changes in the list for the first week in May. In fact Texas markets are particularly fortunate with respect to supplies of vegetables and fruits at this time. A large part of the carlot shipments of the following fresh products are originating in Texas: beets, green corn, cucumbers, grapefruit, onions and tomatoes. Other nearby states are also playing major parts in supplying Texas markets. Louisiana is contributing to the supply of green beans, cabbage, new potatoes, and strawberries. Arkansas and Tennessee are also shipping in strawberries. However, California is drawn upon for avocados, cauliflower, lemons, lettuce, and oranges. Florida is looked to for celery, eggplant, and bell peppers.

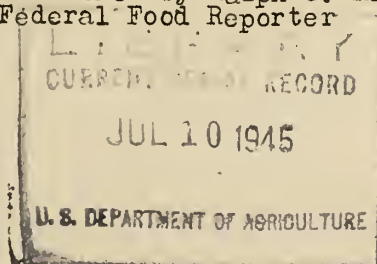
Additions to the list of offerings this week include Mexican pineapples, Tennessee strawberries, California English peas, and South Texas cantaloups. Average prices have declined at the wholesale level during the past week on green beans, cabbage, celery, green corn, cucumbers, Bermuda type onions, blackeye peas, and tomatoes. Supplies of Texas oranges, sweet potatoes, Irish potatoes, and cabbage have been dwindling. Higher ceilings and market prices have been reported on oranges and lemons. Lower ceilings and market prices have been reported on new Irish potatoes. Homegrown vegetables from nearby sources include green onions, asparagus, and greens.

Current best buys may be partly a matter of opinion, but they at least include onions, carrots, cabbage, green beans, tomatoes, and grapefruit. According to certain authorities the list should also include asparagus, cauliflower, lemons, lettuce, oranges, green peas, radishes, spinach, and sweet potatoes. Others would probably mention blackeye peas, squash, and cucumbers. About the only fruits to be more plentiful are strawberries and possibly avocados.

A better supply of Irish potatoes from the new crop is hoped for this month.

More onions are available in Texas during the present movement of the Bermuda crop than at any other time in the year and Texas is the chief source of supply for the nation.

Furnished by Ralph G. Risser  
Federal Food Reporter



THE UNIVERSITY OF CHICAGO  
DIVISION OF THE PHYSICAL SCIENCES  
DEPARTMENT OF CHEMISTRY

REPORT OF THE  
COMMISSIONERS OF THE  
UNIVERSITY OF CHICAGO  
FOR THE YEAR 1900

CHICAGO: THE UNIVERSITY OF CHICAGO PRESS  
1901

PRINTED BY THE UNIVERSITY OF CHICAGO PRESS

THE UNIVERSITY OF CHICAGO PRESS  
CHICAGO, ILL.

1901

CHICAGO, ILL.

1901

CHICAGO, ILL.

1901

CHICAGO, ILL.

1901

CHICAGO, ILL.

1901



WAR FOOD ADMINISTRATION  
Office of Marketing Services

511-513 U. S. Court House  
Phone 2-1365

Fort Worth 2, Texas  
May 19, 1945

WARTIME FOOD BULLETIN ★

Right nutrition is the ounce of prevention that's worth a pound of cure. Proper eating is the answer to the question as to how health and energy may be maintained on the home front for prosecution of the war which still lies ahead of us in the Pacific. An abundance of fruits and vegetables should be in everyones diet every day.

Here in Texas we now have ample supplies of many of the products which furnish protective ingredients. It is still important that such plentiful foods should be utilized and that waste should be prevented. Next to California, Texas grows a larger acreage of commercial truck crops for fresh market than any other state. Over a period of years, its plantings of 25 of these products for this purpose have been exceeded by only one state. Just now, many markets are drawing their chief supplies of tomatoes, onions, and green corn from Texas. Consumers in Texas cities are especially favored by their proximity to the sources of fresh supplies.

During the months of May and June Texas is normally the major source of fresh market tomatoes. Tomatoes are a nation wide crop and are grown extensively for fresh shipment by several states, but producing sections in Texas stand at the top of the production list in contributing to the May and June supplies.

This product, which originated in the New World and was known for 300 years in England as "love apples", is of special value as a source of vitamin C. Since Texas oranges are getting scarcer, use of tomatoes should be increased. Housewives should keep tomatoes on their shopping list. Supplies from Texas should be available until mid-summer.

While they are moving from fields in the Lone Star state, consumers should also make liberal use of the mild, sweet Bermuda type onion. Texas is the outstanding source of sacked onions in the United States during April, May, and June. They can be put to many uses in the menu.

Texas is also a leading shipper at this time of green corn. Texas corn is well known in the markets of many cities. It, too, is a product of new world origin which is enjoyed throughout the nation.

In addition to the forgoing trio of values, (tomatoes, onions, and corn, all grown in Texas), attention is attracted to other products displayed for sale in the Dallas-Fort Worth area. Cabbage is still a best buy. Carrots, beets, and parsley bring color to the table. Green beans, blackeye peas, and squash add variety to the diet. Lettuce, which is one of the most popular vegetables, is now on hand in ample quantities.

Furnished by Ralph G. Risser  
Federal Food Reporter



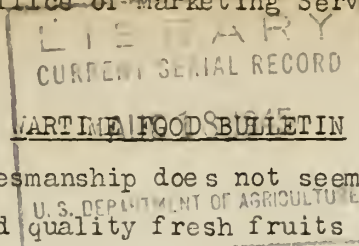


1.9422

32 8W 262

511-513 U. S. Court House  
Phone 2-1365

WAR FOOD ADMINISTRATION  
Office of Marketing Services



Fort Worth 2, Texas  
May 17, 1945

top 2

High pressure salesmanship does not seem necessary just now to move the present supplies of most good quality fresh fruits and vegetables. Good appetites, full pocket books, attractive displays, informative publicity, and intelligent consumer interest appear to result in an adequate demand for present offerings. Fruits and vegetables are so popular and their value in the diet is becoming so well recognized that surpluses under present conditions are the exception rather than the rule. In fact, the real problem is frequently one of keeping up an ample, steady, and well balanced flow of good quality products with which to meet the current demand and keep everyone in a pleasant frame of mind.

However, there is probably a public failure to fully appreciate bargains offered in fruits of small sizes. Sometimes available substitutes move slowly when preferred varieties are not on the market. In some instances consumers are unduly choosy or fastidious in thinking they know just what they want and in insisting on getting precisely what they call for. In other cases buyers show good adaptability and sportsmanship. Without being reminded that a war is on, they try to like what they get even though they can't always get what they would like.

Texas Bermuda type onions have been moving slowly in the Dallas-Fort Worth area but the crop is short and the season is said to be drawing to a close in South Texas. The North Texas crop is very small and movement is not expected to get under way until June. Many authorities include onions as one of the best values on the markets.

The American public is consuming large quantities of tomatoes from the extensive plantings in South Texas. The demand has been such that the markets have been well maintained.

Homegrown products from nearby sources are assuming a more prominent position on the market. They include asparagus, beets, green onions, mustard greens, turnip greens, and a few squash. Since packaging, refrigeration, and transportation costs on the short haul items are low, the spread between prices to growers and prices to dealers is more moderate than on products from more distant districts.

Pineapples from Mexico are filling an important need in the fruit line. Housewives have shown interest in canning them.

Because of the wide range in climates on the American continent together with the highly developed producing sections, marketing systems and transportation facilities, Americans enjoy a greater variety and a more continuous and ample supply of fresh foods even in wartime than the people of any other country in the world at anytime.

Furnished by Ralph G. Risser  
Federal Food Reporter





9422  
r 262  
WAR FOOD ADMINISTRATION  
Office of Marketing Services

511-513 U. S. Court House  
Phone 2-1365

Fort Worth 2, Texas  
May 24, 1945

WARTIME FOOD BULLETIN

Contending with wartime disruptions and meeting a big part of the extraordinary demand, producers of food have been doing a fine job. "They keep us eating regularly," says Ralph Risser, Federal Food Reporter. Although weather is not always favorable and labor is not always adequate, no one goes very hungry for very long.

In South Texas picking and marketing of an exceptionally large acreage of tomatoes has been under way. Movement of the crop from other sections will follow. Texas will probably continue as a major source of the nation's supplies of fresh tomatoes during most of June.

Texas is still originating a large share of the sacked onion movement. Even though the acreage in North Texas is quite short and the principal movement will be in June, onions should be kept on the shopping list at least for the present.

Liberal loadings of green corn have been in progress from South Texas for some time and Texas has outdone other states in contributing to the early supply of this popular product. Other Texas districts are also marketing roasting ears.

The fresh fruit and vegetable scene is not a picture of still life. It is frequently changing. Its kaleidoscopic developments should be closely watched.

As the citrus season in Texas' lower valley draws to a close, deciduous fruits come on more freely. Peaches, native plums, and dewberries are on the market from Texas districts. A few California cherries are coming in and California Valencia oranges are also here. Texas watermelons are arriving on the markets by truck and the carlot movement has begun. Texas cantaloups are also more plentiful and shipments in straight cars are being made. On the whole vegetable supplies for the Dallas-Fort Worth area are coming in on shorter hauls as more of these products are arriving from nearby sources. Yet Texas markets are not entirely dependent upon the Lone Star State for their current receipts. Florida still furnishes celery and peppers. California supplies avocados, lemons, oranges, cauliflower, and lettuce. Mississippi is sending in cabbage.

New potatoes are available in both red and white varieties. Potatoes are arriving not only from Texas districts but also from Louisiana, Alabama, and California. English peas are on hand from both Texas and California.

In general, the fruit and vegetable receipts are varied and fairly liberal with a fine assortment of salad foods, greens, and a few novelties. Best buys include cabbage, onions, carrots, green beans, blackeyed peas, tomatoes, and grapefruit.

Furnished by Ralph G. Risser, Federal Food Reporter.



THE  
JOURNAL  
OF THE  
AMERICAN MEDICAL ASSOCIATION  
PUBLISHED WEEKLY  
CHICAGO, ILL., U.S.A.

Subscription price, Five Dollars Per Annum in Advance.  
Single Copies, Fifteen Cents.  
Entered as Second-Class Matter, October 3, 1917.  
Postage paid at Chicago, Ill., and at additional mailing offices.  
Acceptance for mailing at special rate of postage provided for in Act of October 3, 1917.  
Copyright, 1918, by American Medical Association.

Published by the American Medical Association, 535 North Dearborn Street, Chicago, Ill.  
Editor, J. C. Thompson, M.D., 535 North Dearborn Street, Chicago, Ill.  
Business Manager, J. C. Thompson, M.D., 535 North Dearborn Street, Chicago, Ill.

THE JOURNAL OF THE AMERICAN MEDICAL ASSOCIATION  
PUBLISHED WEEKLY  
CHICAGO, ILL., U.S.A.

Subscription price, Five Dollars Per Annum in Advance.  
Single Copies, Fifteen Cents.

Entered as Second-Class Matter, October 3, 1917.  
Postage paid at Chicago, Ill., and at additional mailing offices.  
Acceptance for mailing at special rate of postage provided for in Act of October 3, 1917.  
Copyright, 1918, by American Medical Association.  
Published by the American Medical Association, 535 North Dearborn Street, Chicago, Ill.  
Editor, J. C. Thompson, M.D., 535 North Dearborn Street, Chicago, Ill.  
Business Manager, J. C. Thompson, M.D., 535 North Dearborn Street, Chicago, Ill.

119422  
FR 8 W 262

Copy 2

WAR FOOD ADMINISTRATION  
Office of Marketing Services

511-513 U. S. Court House  
Phone 2-1365

CURRENT INDEX RECORD

Fort Worth 2, Texas  
May 31, 1945

AUG 18 1945  
WARTIME FOOD BULLETIN

In sharp contrast with the serious food situation in Europe, America is again in a rather favorable position. The food supply for most of the city dwellers in Europe is severely limited. Yet in this country the civilian population has been eating better balanced meals than before the war. Its per capita daily consumption of calories is above any recognized standard of nutritional requirements. Its consumption of more green and yellow vegetables and more citrus fruits and tomatoes means that it is getting more vitamins A and C.

There are so many good things to eat on the Texas fruit and vegetable markets that featuring of any one product to the exclusion of the others would be misleading. If you are looking for something for breakfast there are still oranges and grapefruit and tomatoes for tall glasses of juice. There are also cantaloups, berries of different varieties, and peaches. But if you want a summer salad for luncheon there are many kinds of vegetables including lettuce, tomatoes, cucumbers, green onions, radishes, peppers, avocados, and celery. If you plan to serve fruit as a dessert to save sugar there are sweet cherries, peaches, watermelons, cantaloups, and sometimes pineapples. Do not overlook the value of a fruit salad as a substitute for sugar consuming desserts.

But perhaps you will be thinking of potatoes. If so, there are both white and red varieties from Texas and neighboring Gulf states. A still larger supply of potatoes, the White Rose variety, a long white potato, is now moving to the markets of the nation from California. That state planted more than double its average early potato acreage. Harvesting of this popular product is now in full swing. It is moving into consumption rapidly.

Picnic days are here again and potato salad is an appropriate article for the picnic basket. Lemons are available for lemonade. Watermelons will soon be more plentiful.

But if its the workaday lunch which must be provided, add a little color and flavor by putting in some of the rich red sweet cherries. They are cheaper this year. Tartarians are on the market now. The Bing and Royal Ann varieties will follow. Lamberts and Black Republicans will conclude the season.

Save your meat stamps by making sandwiches of tomatoes and lettuce, or sliced mild raw onions.

Whatever you do, don't forget that Victory garden. Some of its products may be ready to eat. Don't let them get too old. Perhaps what the garden needs is a good hoeing. Don't let the weeds get the best of it.

Best buys are carrots, cabbage, onions, snap beans, blackeye peas, grapefruit, oranges, and tomatoes.

Furnished by Ralph G. Risser  
Federal Food Reporter.

After 5:00 p.m.



